

Guilford County Public Health Department: Food, Lodging, Institutions & Swimming Pools Division

Contact Info: Website: www.gheh.org; Phone: 336-641-7777

Short list of Key Requirements for a Vendor of a Temporary Food Establishment:

- Enclosure: No outdoor cooking or handling of open food product is allowed. All unpackaged foods must be stored, handled, prepared and cooked inside an approved enclosure. Enclosures (trailers, tents and booths) must be screened or glassed-in on all four sides. A 24" pass-through window can be provided for serving food to customers.
- Handwashing: An approved hand-washing facility must be provided inside the enclosure. At least a two gallon closed container of potable water, equipped with a cutoff valve and a bucket to catch wastewater must be provided and used. A pump soap dispenser filled with anti-bacterial soap and single-use paper towels are required.
- Food Protection: All food items must be from an approved source and be stored in the original packaging materials. No home processing or handling of food is permitted. Potentially hazardous foods such as potato, ham or chicken salads cannot be sold. Potentially hazardous foods such as fish, chicken and barbecue cannot be sold without written permission. All ice must be from an approved source. A complete menu must accompany your application. Adequate refrigerators and freezers with accurate thermometers must be provided. Ice, freeze packs and ice chests are not permitted to refrigerate foods.
- Clean and Sanitary Equipment: All equipment and utensils must be clean and sanitized as needed. Household Clorox and a spray bottle should be provided for sanitizing equipment and utensils. A sink with at least a single drain-board or counter-top space with water under pressure shall be provided. A means for providing hot water for cleaning equipment and utensils is needed.
- Permit: A Temporary Food Establishment permit must be obtained from this Department before regulated foods can be prepared or sold. Operational Permits will be issued as soon as an inspection of your facility determines that it's in compliance with the Regulations and pre-approved menu.